and brilliant ones. All the cottagers appeared, and the dancing continued until a late hour. They were really the first full gatherings at the Casino of the fashionable people of Newpert this season The galleries were crowded with interested observers, and the plazzas were much frequented. Mrs. John Jacob Astor was among those who at tended the dance on Friday evening, when, strange Monday evening, when Mrs. P. Lorillard Ronalds. ir., appeared in a gorgeous gown of white satis-brocade. Mrs. Frederic Neilson was in black gauze touched with they bows of deep red satin ribbons; Mrs. John R. Drexel in white satin, combined with Mrs. John R. Drexel in white satin, combined with Nile-green velvet, wore some superb pearl and diamond ornaments; Mrs. J. Wadsworth Ritchie was in saimon-pink satin; Mrs. William R. Travers was in a pretty costume of black-and-white accordion-pleated skirt, with bodice of white mous-seline de soie; Mrs. Charles Russel Hone was also in a costume of striped slik, with trimmings of dahlia-colored chiffon; Miss Van Alen was in white chiffon; Mrs. James F. D. Lanler wore a red flowered brocade, profusely ornamented with trimmings of apple-green satin and chiffon; Miss Hoffman was in green satin, covered with snow-flecked mousseine de soie; Mrs. Howard Nott Potter wore a gown of blue satin, with trimmings of lace; Miss Marie Winthrop's delicate blond beauty was displayed to excellent advantage in a gown of bliac-colored satin and chiffon; Mrs. Lewis Cass Ledyard was in black moiré, trimmed with jet and lace; Miss Davies was in canary-co-cred filk; Miss Brice was in black silk, ornamented with red roses; Miss Judia Grant was in black moiré, covered with chiffon, and Miss Edith Clapp was in a pretty gown of French flowered silk, trimmed with chiffon and white and plak satin ribbons.

The extra dance given at the Casino on Thursday in honor of the visiting yachtsmen of the North Atlantic Squadron was attended by the cottagers Mr. and Mrs. I. Townsend Burden gave the first of their series of dinner parties at Fairlawn on Tuesday evening. parties at Fairlawn on Tuesday evening. Incir guests were Mr. and Mrs. Oliver H. P. Belmont, Mr. and Mrs. H. A. C. Taylor, Mr. and Mrs. W. Starr Miller, Mr. and Ms. W. Watts Sherman, Mr. and Mrs. E. R. Whattol, Mr. and Mrs. H. Morti-mer Brooks, Mr. and Jrs. Calvin S. Brice, Mrs. William Astor, Mrs. Bavid H. King, fr., Mrs. Thomas Hitchcock, sr, Mrs. Hermann Oelrichs, Miss Willing, Colonel George R. Fearing, Henry F. Eldridge, Egerton L. Winthrop and Atherton

Chauncey M. Depew gave a dinner party at his cottage on Friday evening. His guests were Mrs. Astor, Mr. and Mrs. E. Mortimer Brooks, Mr. and Francis Key Pendleton, Mr. and Mrs. Buchanan Winthrop, Miss Josephine Johnson, Miss Van Alen, Miss Anna Paulding, Colonel George R. Fearing, James J. Vin Alen, A. Muller Ury and Thomas F. Cushing.

Mrs. Oliver H. P. Jelmont, who has planned to give a series of Sunday afternoon receptions with music at Bellecourt, tave her first large entertainment of the season last Sunday afternoon, when she invited over two hundred guests to listen to music furnished by Miss Jeanne Faure and Profes sor Wentzler. Mrs. Belment will give her second reception this afternoon; the others will follow or August 15 and 22. The fact that Mr. and Mrs. Belmont have bought a plot of ground at Seventy-seventh-st. and Fifth-ave, with the intention of erecting at once one of the mist pretentious mansions to be found in that sectior of the city, and the fact that their new country home on the old Barnard homestead, at Hempsteal, Long Island, will be ready for occupancy insid of ten weeks, should go far toward disproving the rumors that Mr. and Mrs. Belmont had after this season intended to make their home abroad. Mr. and Mrs. Belmont's new home, according to the plans at present contemplated, will be in the folonial renaissance style, with the main entrance at the side street. A goodstack hallroom will be age of the features of the new house. Mrs. Belmon has arranged to sail for England in a short timeto visit her daughter, the Duchess of Marlborough She expects to return to New-York in October, ad will pass most of the winter at their new hose, near the Meadowbrook Cleb.

port includes dinner paties for this week by Mrs. Astor, Mrs. Potter Eilmer, Miss Leary, Mrs. Stuyvesant Fish and M. and Mrs. Thomas Hitch-cock, a dance on Augus 24 by Mrs. David King, of King's Cote. for Miss King, and dances by Mrs. Astor, Mr. Van Aien, and Mrs. Burden.

The land and water stes on Wednesday were at tended with every element of success, and the parade, the regattas and the illuminations fully realized the expectations of the projectors. ciety entered largely nto the sports, and the cot-togers illuminated ther houses and lawns, and dinner, supper and fireworks parties were the order of the night, which closel in a blaze of glory. Large parties were given of shore on Wednesday evening by Mr. and Mrs. Logllard Spencer, whose cottage, Sans Souci, was outlined from top to bottom in red, white and blue electric lights. After the harbor fête an elaborate sujper was served at small tables arranged on the puzza. Mr. and Mrs. Spencer's guests included Mr. and Mrs. Robert Goelet, and Mrs. William C. Schermerhorn, Mr. and Mrs. Joseph Tuckerman, General and Mrs. J. Frederic Pierson, Miss Bligh, Mr. and Mrs. Charles Russell Hone, Mr. and Mr. Charles M. Geirichs, Mr. and Mrs. Prescott Læwrence, Mrs. J. Wadsworth Ritchie, Mr. and Mrs. George L. Rives, Egerton L. Winthrop and Janes V. Parker. Another large party was given by Mr. and Mrs. William F. Burden at their villa Beech Bound. After the illumination and water parade there was a dance and supper, which wert enjoyed by Mr. and Mrs. Oilver H. P. Belmout, Mr. and Mrs. James F. D. Lanier, Gouverneur Kortught, Mrs. Hermann Gelrichs, Mrs. Calvin S. Bree, Miss Brice, Mr. and Mrs. Holls Honeywell, Mr and Mrs. I. Townsend Burden, Mrs. Stanley Mcaimer, Mr. and Mrs. Richard T. Wilson, Mr. and Mrs. W. Watts Sherman, Miss Evelyn Burden, Miss Elsie Clews, Mr. and Mrs. H. Mortimer Brooks, Mrs. Thomas Hitchcock, sr., Miss Hoffman, Mr. and Mrs. Buchanan Winthrop, Mr. and Mrs. William R. Tavers and Ems. J. Van Alen, Still another large party on the same evening was entertained by Mrs. Hugh T. Dickey at Riveria, her place in Halledon-ave, which was one of the most claborately illuminated spots along the bay. The water fête was enjoyed by most of the guests from the and Mrs. William C Schermerhorn, Mr. and Mrs

private pier, which was brilliantly illuminated with electric lamps and colored lanterns.

from New-York to Newport last week was the yachts. The members of the New-York Yacht Club and their friends who went up the Sound on the guests' boat Glen Island on Tuesday to witness the opening scenes of the annual cruise had a most enjeyable time and witnessed a marine spectacle that was well worth seeing. They, however, did not see a yacht race, because there was no wind, and between 5 and 6 o'clock in the afternoon the race was cailed off and the Glen Island returned to town with a large number of disappointed yachtsmen. The cruise of the yachts to New-London was accomplished the next day in great style, and full justice was done by the New-Londoners to the arrival of the squadron. Netwithstanding the serious business on board the various craft time was found for a little social sujoyment on shore. The annual ball at the Pequod House was attended by a large number of the yachtsmen, and it was really a delightful entertainment. The ball lasted until long after midnight and ended with an informal cotillon. was well worth seeing. They, however, did not see

Bar Harbor is as crowded with visitors as it can possibly be, and for a few days to come there will probably be enough men to go round in the dances. Naturally, the interest this week will be centred in the arrival of the yachts, and entertainments of all kinds are being devised in honor of the yachtsmen. In anticipation of the arrival of the amateur tars ney's cottage on the bluff has been placed at the domino and mask ball will be given at the Kebo, domino and mask ball will be given at the Kebo, under the patronage of Mrs. Alexander Van Rensselaer the Countess Laugier-Villar, Mrs. Gardiner Sherman, Mrs. Frederick Gebhard, Mrs. James W. Gerard, Mrs. Cadwalader Jones, Mrs. Clarence Pell, Mrs. Robert Abhe, the Baroness Hengelmuller and Mrs. Henry Drayton. Another large dinner dance was given at the Kebo last evening. Among those who entertained at dinner were Mrs. E. M. Robinson, Mrs. A. H. Hinkle, Dr. Seely, Mrs. Theodore Cramp, W. C. Allison, F. W. Lawrence, Miss Lawrence, J. R. Todd and A. C. Barney. The Kebo will be the scene of two musicals, the dates of which are August 16 and 23. It has been decided to hold the Horse Show at the Kebo on August 19.

turn, and Americans who went abroad early in the summer for health and recreation are returning in Conkling, who have been abroad since their mar-riage, a year ago last spring; Mr. and Mrs. Eddy, rlage, a year ago last spring; Mr. and Mrs. Eddy. Mrs. Cyrus W. Field, Miss Mary Stone Field, Mr. and Mrs. Robert M. Grinnell, Roger Morgan and Mr. and Mrs. Eugene Dupont. Some of those who sailed last week were Miss Ethel Cram, General and Mrs. Albert Ordway James Brown Potter, Mr. and Mrs. Edward Lyman Short, Miss Emily Petit, Mr. and Mrs. Joseph R. De La Mar, Mr. and Mrs. Charles B. Alexander, the Misses Alexander, Mrs. H. M. Alexander, Clarence M. Hyde, Mrs. A. D. Juilliard and Mrs. George E. Dodge.

these shores and tell of the gay parties in which the beautiful women of this country have taken so It is said that the unprecedentthe few parties with which the season closed may have seemed less imposing than those which freceded them a few weeks ago. The dinner and cessful. Among the Americans present were Lady Randolph Churchill and the Duchess of Mari-Randolph Churchill and the Duchess of Mariborough. The Duchess of Mariborough, in a gown of white satin and wearing some of her heautiful pearis, and Mrs. Arthur Paget, in pale gray, with plenty of diamonds, were among the most admired guests at the ball recently given by Lady Londonderry at Londonderry House. The ball given by the Countess Ellesmere, which may be said to have brought the Jubilee season to a close, was attended by all the fashionable people left in the counter of t was attended by all the fashionable people left in London. An engagement recently announced in London is that of Miss Violet Gray Egerton, only sister of Sir Philip Gray Egerton, Bart., who married Miss Wayne Cuyler, great-granddaughter of the late Justice Wayne, of the Supreme Court of the United States, to Ernest Cumard, son of William Cunard. It is announced that William Waldorf Astor, accompanied by his two sons, is to make a tour of Sweden and Russia. While her father is in the north, Miss Astor will visit Switzerland.

The engagement is announced of Miss Julia Metcalfe, daughter of Captain and Mrs. Henry Metcalfe, of Cold Spring, N. Y., to Dr. Charles Nicoll Bancker Camac, of Roxborough, Penn. Miss Met-calfe is a granddaughter of the late Admiral Farragut. Dr. Camac is a graduate of the University of Pennsylvania, and a member of the Delta Psi Fraterity and many other university organizations. He is at present one of the physicians attached to the Johns Hopkins Hospital in Baltimore.

at one time president of the Louisville and Nashville Railroad, to Henry Edward Loney, son of William A. Loney, of this city, will be solemnized in November at the bride's home on Staten Island.

News has been received in this city from Boston of the engagement of Miss Louisa F. Wilson, daughter of Mrs. C. L. Wilson, to Henry Ware, son of Charles P. Ware, of Brookline, Mass. The young people are prominent in Boston society.

Mr. and Mrs. Charles H. Fletcher, of No. 143 Lincoin Place, Brooklyn, announce the engagement of their daughter, Miss Ettye Fletcher, to Albert Bryant, also of Brooklyn.

Florence Servoss, Mr. and Mrs. C. G. Raynor, Mr. T. B. Counselman and the Misses M. Elizabeth and Carrie Felt, of this city, are spending the summer at Atlantic Highlands. Mr. and Mrs. E. B. Servoss, the Misses Edith and

BOUDOIR CHIT-CHAT.

When a woolien skirt has been wrinkled in packing or any other way, it can be made smooth by hanging it out of doors in the dampness on a day when there is not too much moisture in the air.

asparagus fern makes a beautiful interior decoration. It is exceedingly graceful in its growth, and is so light, airy and feathery-looking that it seems to impart a sense of coolness and rest on a warm day. At a recent house party the thin, light portieres were completely covered with asparagus ferns, while all the floors were "crashed" with coarse, white, inexpensive linen.

Thin, gauzy gowns of black are being much trimmed with ruches and folds of soft white velvet, covered or partially covered with the black material. A fine black silk grenadine, brocaded with flowers, was seen recently in London, with a double frill of white velvet down the left side of the full gathered bodice. Frills of the velvet finished the neck and wrists.

The barbaric queens of the Hawaiian Islands nce were what is thought to be the costliest cloak n the world. The cloak is now in the National Museum, and the foundation is of olona, or native Stitched to the foundation with hempen threads are the feathers of the native birds of threads are the feathers of the native bins of the islands, the feathers overlapping and making a soft, beautiful and, perfectly smooth surface. The feathers are pit on in the form of crescents, in yellow, red and black. The black and yellow feathers are from the Moho noblis, and the bird is extremely shy and hard to capture, making its feathers of great value. It took nearly one hun-dred years to make the cloak, and it is estimated to be worth \$1,000,000.

Dame Fashion has decreed that lace is one of the daintiest and most popular trimmings for gowns, jackets, wraps, bodices and underwear. One of the latest ways of arranging the lace is to tie it loosely and gracefully in true lover's knots, and place the bows at different vantage points of the

SHE MATERIALIZES FAIRY STORIES. Mrs. Frances Hodgson Burnett is said to be never nore happy than when trying to make a fairy story materialize in real life, and she has laid the oundation for a charming tale of which the heroine will be some future great-granddaughter. Just before the death of her eldest son Mrs. Bur-

Just before the drawing and continues for the London season. The gowns were never worn, and are now packed away in a cedar chest six hundred years old, for some woman of the coming century to find and wear.

WOMAN'S RELIEF CORPS.

The Woman's Relief Corps will hold its National Convention in Buffalo from August 23 to 28. A meeting of the Executive Board preliminary to the larger assembly has just been held in the Grand Union Hotel, in this city, the last of the out-oftown members returning to their homes yesterday. Mrs. Mary E. Seeley, of Syracuse, presided, and several representatives of that city were present.

The growth of the Woman's Relief Corps in New-York State dates from 1884, and at the time of the State formation on January 7 of that year fifteen



A HOOD OF DOTTED SWISS FOR SEASIDE WEAR

corps held charters and were represented at the first meeting. From that time until now the number has increased, until it has reached large dimensions and is a power in itself.

In Syracuse there are two corps auxiliary to the two posts—Root and Lily. Root Relief Corps has over two hundred members, and the first president. Mrs. Barah C. Mink now deceased, served as one of the codnsellors of the National Board, as State president and later as National president.

for a few minutes, then remove from the fire and add one pint of good brandy. Bottle and cork tight, It is ready for immediate use.

CHERRY JAM.

A good recipe for cherry jam is: Take one-half a pound of sugar to a pound of fruit (measured before stirring); stone the cherries and boil until nearly all of the julce is absorbed; then add cur-

SYMPTOMS OF MAD DOGS.

HOW TO KNOW WHEN YOUR PET HAS THE RABIES.

John P. Haines, of the Society for the Prevention of Cruelty to Animais, has an interesting article about mad dogs in "Our Animal Friends." Among other things he says: "First-It is supposed that a mad dog dreads water. It is not so. The mad dog is very likely

to plunge his head to the eyes in water, though he carnot swallow it and laps it with difficulty. "Second-It is supposed that a mad dog runs about with evidences of intense excitement. It is not so. The mad dog never runs about in agitation; he never gallops; he is always alone, usually in a strange place, where he jogs along slowly. If yet, it has been impossible, for want of ne signs of excitement, but when the dog or man is near enough he snaps, and resumes his solitary

"Third-If a dog barks, yelps, whines or growls. that dog is not mad. The only sound a mad dog

but seidom. Even blows will not extort an outery from a mad dog. Therefore, if any dog, under any circumstances, utters any other sound that of a hoarse howl, that dog is not mad.

"Fourth—It is supposed that the mad dog froths at the mouth. It is not so. If a dog's jaws are covered or flecked with white froth, that dog is not mad. The surest of all signs that a dog is mad is a thick and ropy brown mucus clinging to his lips, which he often tries vainly to tear away with his paws or to wash away with water.

"Fifth—If your own dog is bitten by any other dog, watch him carefully. If he is infected by rables, you will discover signs of it possibly in from six to ten days. Then he will be restless, often getting up only to lle down again, changing his position impatiently, turning from side to side, and censtantly licking or scratching some particular part of his head, limbe or body. He will be firstly lapping water eagerly and often. Then there will be glandular swellings about his jaws and throat, and he will values they approach him, and then giving a single snap. The only exception to his behavior occurs in feroclous dogs, which, during the earlier stages of excitement, may attack any living object in sight.

"These symutoms of rables are condensed to the ladvested." Every the rest of the good missionary physician, white, is mis mountainous region and increase the already bitter suffering. Major Millams, lace large light that the utmost connidere may be with his mountainous region and increase the already bitter suffering. Major Millams, lace and that the utmost connidere may be made that the utmost connidere may with his suffer. Summer and the summer and t

WHAT TO DO IF BITTEN.

"These symptoms of rables are condensed from valuable information received from physicians of

"What is to be done if you happen to be bitter what is to be done if you happen to be bitten by a dog that is supposed to be rabid? The best thing you can do is just to take a few vapor baths, as hot as you can bear them. The perspiration will eliminate any poison that the bite may have introduced into your system. Then endeavor to forget all about it. If you follow this simple ad-vice, the chances are incalculably great that you will be perfectly safe."

FOR THE COOK BOOK.

The following recipe for pickling green walnuts was sent by a Kansas City reader: PICKLED GREEN WALNUTS."

"It is only when the nuts are of medium size and before they show any sign of blackness that they are tender, have a delicious odor, that disappears later, and are exactly right for pickling. To make all sure, whether ordered from the grocer or picked directly from the trees, it is necessary to test the nuts by pricking with a coarse needle, which should enter to the heart without resistance. Proceed as follows:

Rub the fuzz carefully from each nut with a "Rub the fuzz carefully from each nut with a rough flannel, then allow them to stand for nine days in a brine of sait and water strong enough to float an egg, this to be surely changed every other day. On the tenth day remove, spread out to dry in the air for an hour, then cover with boilling water, drain, rub each with flannel once more, prick again to the heart with the needle in three or four places, and put carefully in g. ass jars. To twenty-five nuts allow a quart of cider vinegar, a teaspoonful of whole cloves, the same of allspice and black pepper, and half the quantity of whole mace and nutmeg. Simmer the vinegar and spices in a porcelain-lined or agate saucepan for twenty minutes, then strain over the nuts while boiling (the jars should have been properly seasoned to prevent breaking), spread grated horseradish and whole mustard seed on top, cover and keep in a dark, cool place."

PICKLED CUCUMBERS.

Now is the time to pickle cucumbers. Put the little cucumbers in vinegar, adding some horse-radish root in order to retain the strength of the vinegar and to prevent its moulding. Horseradish leaves are good to put in on top.

TOMATOES CANNED WHOLE

To insure the best results, tomatoes must be canned during August. Wash, peel and cut them into pieces. Cook in a porcelain kettle for thirty minutes. Put them boiling hot into the jars and fasten at once. To can them whole, select small, smooth and solid tomatoes. Pack them, without peeling, into wide-mouthed jars, fill with cold water and add a teaspoonful of salt to each jar. Cook in a washboiler, arranged as directed for Lima beans, only thirty minutes. Be sure the cans are filled to overflowing before fastening the lids.

BLACKBERRY CORDIAL.

Put the blackberries in either a preserving kettle or a stone jar, set it inside the washboiler and soft. Strain through a towel wet with boiling water. Measure the juice. To each quart of juice allow two tablespoonfuls of ground cloves, two of mace, two of alispice and four of ground clinnamon. Boil the juice, and after you have removed the scum put in the spices and stir well. When cold add a pint or whiskey to each quart of syrup. Bottle immediately and cork tight. If you use brandy take a half pint to every quart of syrup.

To one quart of berry juice add one pound of white sugar, one teaspoonful of powdered all-spice and one teaspoonful of ground cloves. Boll

A good recipe for cherry jam is: Take one-half a pound of sugar to a pound of fruit (measured before stirring): stone the cherries and boll until nearly all of the juice is absorbed; then add curnearly all of the juice is access to the rant juice—a pirt to six pounds of fruit—and another pound of sugar to every pint of the current juice. Boil about twenty minutes, or until it jellies; skim it well and drop in a few of the stone kernels, which give a delicious flavor to the jam. Pack it in earthen pots and keep in a cool, dry

WOMEN'S ARMENIAN RELIEF FUND

AN INTERESTING REPORT RECEIVED FROM MRS. MARY HICKSON, OF LONDON. To the Editor of The Tribune.

Sir: Will you grant space in your valuable paper for the accompanying letters from Van? Those yet, it has been impossible, for want of neceshe is approached by dog or man, he shows no sary funds, to take into the orphanage established by Dr. Raynolds. Provision for three years has dren, but there are many, many others in the town and country districts who must continue to suffer cruelly unless public charity will hold out a helping hand. Dr. Raynolds would gladly take two hundred more, and he pleads with English mothers and fathers to provide the means for thus shelter-

reception of another 140 from your committee for reception of another 140 from your committee for the Industrial Bureau, together with 125 for the orphanage. You may feel assured that every farthing is needed, or will be during the coming winter. There is need enough and suffering enough all about us even now, and my good wife, who has recently returned, you know, and to whom the women come in a constant stream to pour the tale of their woes into her ears, sometimes almost thinks that we have done wrong in cutting off free aid. If it were not for the Industrial Department it would have been too cruei, and I do not see how loss of life from hunger could have been avoided, but the great majority are now able to secure something by their own labor. There are still a few utterly helpless widows, blind or sick, who have to be included in the list of orphans fed by bread from the ovens, but not yet brought into the orphanage. These do not receive a generous supply, but only enough to keep them from starving. I have some hope that the Armenians, by some concerted action in connection with the monasteries, may do a little in the way of caring for these children before winter sets in, but still it is inevitable that at best winter will bring much suffering, even if famine conditions are averted, and it must be confessed that the present outlook is not hopeful for averting famine. We are investing to a considerable extent in grain and storing it for next winter. We already have enough on the premises to last the orphanage for a year or so, and are storing pretty largely for general relief, and so you will see that funds are quite necessary at the present time, especially as business has not yet sufficiently revived to make any market to speak of for the manufactured goods on hand. Yours very sincerely.

Extract of letter written by the Rev. H. M. Allen: Industrial Bureau, together with £35 for the very sincerely,

Extract of letter written by the Rev. H. M. Allen:

Van, Turkey, June 29, 1897.

The 352 oxen purchased in Persia have all been distributed among thirty-seven villages. I spent fifteen days in the work of visiting most of these villages in person and giving out cattle according to the need of each. Rye will be sown for a month, and ploughing for fall sowing must soon begin, so the cattle are much needed. Thus far, and including expenses, the oxen have cost about 42 each, and if the same price continues I hope to secure between 800 and 900 more with the funds in hand. The purchasing and distributing of this number will necessarily occupy several weeks. The universal delight and gratitude of the people are marked, and I wish to thank again in their behalf those who have so nobly and generously met their crying need.

The general relief work and orphanage are prospering well indeed, and are an untold blessing to this whole province. Politically, the horizon still remains dark, especially because of the uncertainty. The people have all but lost heart. May some strong arm come to their rescue soon! Extract of letter written by the Rev. H. M. Allen

MILWAUKEE RAISES CANARIES From The Milwaukee Sentinel.

Milwaukee supplies the United States with the bulk of the Hartz Mountain canaries, and there is no great crime in the deception, for the Milwaukee bird is really an improvement on the imported article, having just as fine a voice and being much

no great crime in the deception, for the Milwaukee bird is really an improvement on the imported article, having just as fine a voice and being much hardier.

Experience has shown that the imported singer loses the power of transmitting his voice to the young after passing through an American winter. This is the case also, it is said, with the Tyrolean singers who come to this country, their voices losing the peculiar yodling quality when they have been here a year. The native canary is hardler than the imported ones, and, with proper training, is every bit as good a singer.

Before they are mated the hen birds are kept in separate cages in the music-room, carefully fed and made to listen to the music of the singers and the machine used in training their voices. In this way the hen is enabled to transmit the best musical quality to its offspring. The music-room is a large one, with a southern exposure, and is kept with the same scrupulous neatness as the breeding-room. In the corner of this room is the bird-organ, and with it the little birds are given their vocal training.

When the machine is started the notes emitted are wonderfully like the song of the untutored canary. These notes are known to bird trainers by the term pfeiffer. Gradually the whistle strikes on to a different line. It is an improvement over the pfeiffen, and is called klingel roile. A higher step hohl klingel. Lastly comes what is called hohl roilen, and a bird whose voice has been developed up to that point is worth \$50 in the market any day.

DOINGS AT CHAUTAUQUA.

Chautauqua has just celebrated her twenty-third anniversary. She marked the occasion by counting her jewels, and found that her sons and daughing ner jeweis, and found that her sons and daughters numbered over a million. Among the speakers at the anniversary ceremonies only three—Chancellor Vincent, President Lewis Miller and Dr. J. M. Buckley—were there twenty-four years ago. The same service used on the opening night of the Chautauqua Assembly, on the first Tuesday in August, 1874, was used at the anniversary.

retary of the National Woman's Christian Temperance Union, was among those who helped to celebrate the twenty-third anniversary of Chau-tauqua. It was there that the Woman's Christian Temperance Union was born.

"You never can tell what a child will do next," said Dr. J. R. Palmer at a recent address at Chautauqua. "A little girl in New-York the other day saw an advertisement in the paper which she worked into her little prayer at night, when she asked the dear Lord to make her absolutely pure, sked the dear Lord to make her absolutely pure, like Royal Baking Powder. This reminds me of two little boys, one was the little son of a lady who was in Dr. Huribut's church, before he became a doctor. The little fellow swallowed a copper penny. The mother was greatly frightened, and wanted to send for a physician. 'No, no,' said the little boy, 'don't send for a physician: send for the pastor. Papa says he can get money out of any-body.'"

In a recent lecture on "The Value and Tyranny of Reminiscences" at Chautauqua, the Rev. J. M. Buckley said: "The word reminiscent signifies inclined to dwell upon the past. Of course, man who is reminiscing may slip into revery. What is revery? It is letting the mind run over past, present and future; the horse has no bridle past, present and future: the horse has no bridle and no rider; he is in a wilderness. Reminiscence ceases to be reminiscence when it becomes revery. But a person's curiosity may be most intensely excited by something that comes up in a reminiscence. When I have no ideas for a new lecture I start a train of reminiscence and let it run, and I have sometimes been so excited by something that only came up in parts that I have gone to my library and taken down book after book, and have not got out of my house for a whole day. Under the former circumstances, revery is the foe of true reminiscence: under the latter, recollection comes down from its lofty height and temporarily becomes its handmaid."

ITEMS OF INTEREST.

London's Old Curiosity Shop, made famous by Dickens, has been torn down and replaced by a handsome modern structure. Progress is plainly no respecter of romance.

The coachman Georges, who did such heroic work at the great fire in the Paris bazaar, has been made a Chevaller of the Legion of Honor. Time and again he rushed into the burning bazaar, risk-ing his own life in saving others, and it seems emi-nently fitting that so brave a soul should wear the badge of bravery on his breast.

that is supposed to supply their place. Coal, wood and other fuel are almost unknown in that tropical air, and for cooking purposes pedlers sell sticks of carbon, carrying them about the streets in baskets and pushcarts. other buildings have no chimneys nor any device

Hawaii has a mountain that sings. It has a song all its own, and in addition to it can sing any other that ever was written. The natives think the voices are those of spirits, but they are really nothvoices are those of spirits, out they are really nothing but the sounds of the ocean echoing among the crugs. To make the mountain sing a particular song it is necessary to climb to its peak and sing the song; it will then be echoed from cliff to cliff, coming back to the starting point and continuing for some time after the human singer has ceased.

GRATITUDE FROM INDIA.

WHO HELPED THE ORPHAN CHILDREN.

Mrs. Carrie P. Bessare has written a letter from Poonah, India, dated April 13, to express her thanks for the kindness and generosity of the friends who responded to her appeal through The Tribune for the starving orphan children in India. The following is a part of her letter:

Tribune for the starving orphan children in India. The following is a part of her letter:

I thank the donors heartily for their kind interest in this work. Surely God's blessing rests upon it. He does wonderfully stir hearts for these poor, helpiess little ones.

I knew the Lord would supply, and believe that He will continue to do so throughout the years. For they will require support for about ten years—that is, the majority of them. The Lord so laid this work upon my heart, when I had not a cent, that I had to take it up, looking to Him for the supply. I took this promise with many others, "If ye shall ask anything in my name, I will do it." and most graciously has He verified His promise.

May I send a bit of history of one boy, about fifteen, growth stunted through starvation." Before the famine his parents were considered well-to-do-had a cow and some cattle. Whoever possesses these is considered in good circumstances.

Things changed, and to such an extent that this boy, with his elder brother and parents, went out begging. The father, who was reduced to a skeleton, died on the street of starvation. The mother in her hunger ate leaves and fruit of some tree in a man's garden, and died of dysentery. This boy then used to rob the grain in bags on the station platform, was caught, but some kind man sent him to a missionary then, who sent him to me. I have five little fellows, come running to meet me. One was emaclated when he first came, but under good care is quite plump now, and so bright he gives good promise of becoming a nice boy. We have a native woman in charge of the smaller, weaker ones. One boy died of the plague, which now prevails in Poonah. One of our Christian workers also died of it, but we trust that all the others may be preserved.

AT THE SWEDISH FAIR.

Among the attractions now at the Stockholm exposition is a perfect representation of old Stock-holm, called Gamla Stockholm. It shows the town holm, called Gamia Stockholm. It should be during the last decades of the sixteenth century, in the time of John III of Sweden. As Sweden is an aristocratic country and the oldest kingdom of Europe, the distinctive features of olden times are wonderfully interesting and are proving to be of the greatest popularity.

There is no Midway Plaisance at the Swedish There is no Midway Plaisance at the Swenia fair, but within the buttresses and walls of the old town one sees the picturesque castle which was destroyed by fire nearly three hundred years ago; the old churches, the town hall and the house of Master Olans, the first Lutheran reformer of

Sweden.

The streets of the old town are filled with people wearing true historical costumes dating from the time of Gustavus I and his kingly sons.

THE YACHT WAS THE HERMIONE.

A collision occurred between the Troy Line steamboat Saratoga and an unknown steam yacht off Stony Point, in the Hudson River, on the night of Thursday, July 29, as reported at the time. Yes-terday Charles F. Kane, an inspector in the Surveyor's staff, reported to Daniel G. Hawthorne,

veyor's staff, reported to Daniel G. Hawthorne, Deputy Collector in charge of the Marine Division of the Custom House, that the yacht was the Hermione, and that she was open to the deliberate charge of violating the act of September 4, 1890, which provides that a vessel which has run into another shall stay by and give name and hailing port and port whither bound. A violation of this act is a misdemeanor, and makes the master liable to a fine of \$1,000 or imprisonment for two years, or both. In addition, the vessel is liable to selzure. The Hermione is English built, and has no American papers. She is salling under a verified bill of sale. In "Manning's Yacht Register" she is put down as belonging to the Pierce estate, of Boston.

DON'T DEFILE THE STREET. Mayor Strong recently received several complaints

that many persons were violating the ordinance sent the complaints to President Moss of the Police Board, with a letter. The result was an order from Chief Conlin to the police yesterday to make ar-rests whenever and wherever persons were seen throwing waste material in the streets.

SHE WAS HER OWN SELF. From The Philadelphia Times.

From The Philadelphia Times.

A gentleman who has a telephone in his house has in his employ a faithful, but stupid, German girl, who one day responded to the ringing of the telephone bell.

"Who is there?" came over the wire.

"It is I." replied Katrina.

"And who is I?"

"Why, I am I."

"But who is I?" came over the wire.

"I am me, my own self." retorted Katrina. "How should I be anybody but me?"

"But who are you?"

"I am my own self."

"What is your name?"

"Katrina Rupper."

"Well, who is Katrina Rupper?"

"She is me, my own self."

"And when Katrina Rupper?"

"She is me, my own self."

"I vill not sthay here to be made a shoke of," and she walked away from the telephone, grumbling: "How could I be ary one but me? I let 'em know how to make a shoke of me!"

AGAIN THE COOKING SCHOOL

UNEXPECTED INTEREST AROUSED BY THE ARTICLE IN LAST SUN-DAY'S TRIBUNE.

ANXIOUS INQUIRIES ON THE VITAL POINTS DE

VIDERE AT LARCHMONT, HOME OF YACHTSMEN, ATHLETES AND

In publishing last Sunday a sketch of the good work laid out and partly accomplished by the no thought but to arouse a passing interest among Tribune readers, with perhaps some ultimate gain for them in the sum of practical knowledge. The have been of sufficient general utility to excite a will show, and, not being a diplomaed professor of dietetics, it became necessary for the writer to call skilled technical talent to the rescue, that the seek ers after the light in dark places might not feel neglected when the pressure of ordinary, everyday news matter made space too precious to be devoted to so trifling a matter as the public health. Tariffs may come and tariffs may go, money standards may remain single or become politics, wars, floods or fires may sweep the earth; times daily in each household, and to such the following questions and answers are respectfully sub-

lowing questions and answers are respectfully submitted:

"Larchmont, N. Y., August 3, 1877.

"The New-York Tribune.

"Having read with great interest the article on Cooking Schools in last Sunday's Tribune, and feeling sure that the 'New Era' schools of which you speak are pursuing a more enlightened course than any with which I am familiar, I venture to ask for more explicit information concerning the nature and scope of their work. You speak of the 'stependous error' of eating unnatural foods, and you say that 'natural foods make natural conditions,' but you do not ted me what these so-called natural foods are or how they can be made available in the average American family. Nor do you say what are 'unnatural foods,' nor how they may be avoided.

"Are the methods of the 'New Era' schools such that the thrifty housewife can apply them in her own kitchen, and are the materials of the natural food you advocate so warmly such that the members of her family are likely to accept them without a long period of rebellion? Every intelligent woman who studies the real welfare of her household would gladly help to inaugurate a new era, where food shall mean adequate nour-ishment for every part of the body, and where the process of cooking shall be such as to enhance instead of lessen food values. But how is the thing to be done? Yours truly, (Signed.)

"EMILY G. VAN DERLIP.

"The Belvidere, Larchmont, N. Y."

The New Era Cooking School (to whom the following letter was addressed), it may here be said, was scheed in preference to any other heaves.

was selected in preference to any other because ot its eminence in the crusade for better and more natural food, and because it was most prominently mentioned in the original article:

mentioned in the original article;
"To the New Era Cooking School, Worcester, Mass,
"An article on 'Cooking Schools' in The Trieune
of last Sunday (a copy of which accompanies this)
has excited more general interest than the writer
anticipated, though not more than the subject merits. As the inclosed letter seems to epitomize the
trend of the inquiries, the writer ventures to submit it to you with the request that you, who have
inaugurated the good work, devoted time to the
study of the matters involved and are, therefore,
competent to give more jucid and comprehensive
answers to these questions than could any mero
novice, however zealous and thoughtful, will
further enlighten the readers of The Tribune on a
subject fraught with so deep an interest to the
people at large."

people at large."

"New Era Cooking School, Worcester, Mass., Aug. 6, 1897.

The New-York Tribune.
Your letter of the 5th inst., inclosing letter from Emily G. Van Derlip, with your request that we answer her questions, is received. We note with pleasure the article in The Sunday Tribune to which you refer, and especially so as it indicates appreciation of the teachings of our school.

We find in Mrs. Van Derlip's letter some very important, as well as sensible, questions. She wants to know what "natural" food is and what is "unnatural" food.

Thus far science has never answered these ques-

Thus far science has never answered these questions so as to be within the comprehension of housekeepers.

However, our answer is that "natural" food is such as is properly cooked from carefully selected food-products which, in the process of growth, extract from the earth and the air all the properties, and properly compound and organize them in nature's laboratory, suitable and necessary to evenly nourish every element of the body.

"Unmatural" food is that which is made from parts of naturally organized food-products, and is a result of man's attempt to improve upon nature; for it contemplates the separation, or de-organization, or naturally organized and allied properties, and the uniting them in man's laboratory or kitchen.

Such foods are but imitations, and, for the pursuits of the surface of the s

kitchen. Such foods are but imitations, and, for the purposes for which food is intended, are not permissible. For instance: whole wheat organizes, in the process of growth, all the properties and, strangely enough, more nearly in the correct proportions than

enough, more nearly in the correct proportions than most other kinds of food, to nourish evenly and well all the elements of the body.

This means food-material to properly build the teeth, muscle, bone, nerves, brains, and all the organs and parts of the body.

Such food we call "natural," for it tends to normal conditions—harmony in the human structure.

Such food we call "natural." for it tends to normal conditions—harmony in the human structure.

Now, if you remove from the whole wheat such of its constituent properties as make teeth, bone, nerves, brains and muscle, then you have "unnatural" food; for its use tends to unnatural conditions, such as poor teeth, nerves and brain-power, and impaired physical strength. Normal, or healthful, conditions cannot exist in the bodies of the persons who live on this kind of food.

The enormity of the offence against Nature's laws of eating unnatural food is only comprehended when you contemplate the physical suffering of mankind, and the cause of this suffering is found in the building of the structure of man with poor and unnatural material. The human structure is built out of material (food), and can be no better than the material entering into its construction.

Now, the object of the New Era Cooking School is to teach the mothers of children, the real builders of men and women, for they select and prepare the material (food), how to select and cook natural food-products, and how to combine such food-products into an endless variety of beautiful and healthful dishes, so that the mother may be certain that every time her child takes food it properly contributes to the nourishment of every element of the body.

The enthusiasm of the more than 100,000 pupils of our school testifies to the practicability of our new method; and we refer to this in response to Mrs. Van Derlip's inquiry as to whether "the thrifty housewife can apply the new method without a long period of rebellion."

It may be permissible to add that graduates in cookery from New-York, Boston and London schools of cookery have attended our school, also graduates of Pratt Institute, of Brooklyn.

There is nothing impractical in the new method, for one-half the cooking will do the work, and the result, when the method is adopted, is most satisfactory-good health is sure to follow.

But as proper food is the greatest of all subjects it could not be expected t

In the discussion of foods, "natural" and "un-natural," which has ensued, and is likely to ex-

tend as a result of the publication of a summary of the doings and aims of the cooking schools of New England, the writer wishes to draw the distinction, very sharply and definitely, between the "staple" and the "food-product." The managers of the New Era Cooking Sch

after determining that the cereal wheat contains more nearly than any other food staple all the properties required to nourish the man, next sought for that product of the whole grain which should preserve in their integrity and in the most available form all these properties, and decided, so the writer is informed, upon "shredded wheat"—hence the frequent allusions to that standard food-prod-

The investigation of this vital subject has opened up such a prospect the writer cannot in the interest of The Tribune's readers consent to leave it here, but will when space permits present the views of leading alienists, criminologists, economists, athletes, cookery experts, and such other savants as may aid him to determine the agency of food in moulding the race physically, intellecually and morally.

JOHN STONE FAMILY ASSOCIATION. New-Haven, Aug. 6 (Special).-The descendants

of John Stone, who came here from England in 1836 and settled in Guiford, where the family stone mansion stands in an excellent state of preservation, will have their eleventh annual reunion at Merwin's Beach, Woodmont, on August 25. The president of the association is the Rev. Joel Stone Iyes, of Stratford, Conn., and the secretary, the Ives, of Stratford, Conn., and the secretary the Rev. Winfred Chesney Rhoades, principal of the Chadron Academy, Chadron, Neb. The place of meeting is at the terminus of the trolley line from New-Haven, about fifteen minutes' ride, or those from west of New-Haven can reach there by going to Woodmont station, on the New-York and New-Haven Railroad. The business meeting will be held at 10:30 a. m., and dinner will be served at 11:30. There will be social gatherings in the grove after the dinner.